

FIG. 1



FIG.2

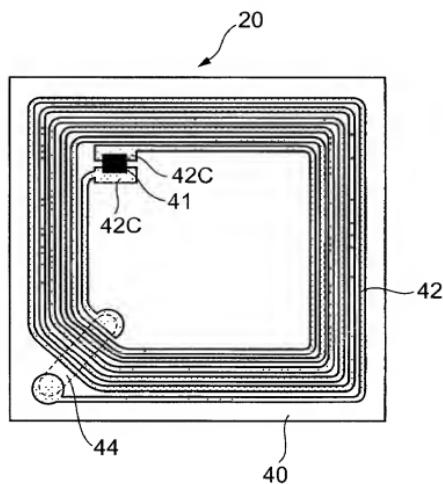


FIG.3

NECESSARY INFORMATION AND STAGES OF USE

LOT MANAGEMENT TRACEABILITY PRODUCER PLANT MACHINE NUMBER DATE OF PRODUCTION PROCESS TEMPERATURE LOT SIZE/DATE OF SHIPMENT SERIAL NUMBER DESTINATION QUANTITY SHIPPED/SERIAL NUMBER COLLECTIVE INDICATION WEIGHT MATERIALS ADITIVES CONTENTS PROCESSES NUTRITIVE INGREDIENTS FORBIDDEN INGREDIENTS CALORIES/STORAGE TEMPERATURE TIME LIMIT FOR RELISHING STOCK MANAGEMENT TRANSACTION(DATE,NUMBER, TIME LIMIT) CUSTOMER SERVICE STATION IMITATION PREVENTION	PACKAGE SIZE DATE OF DELIVERY/ INSPECTION TRACKING/INTERNET PICKING TEMPERATURE FOR STORAGE AND TRANSPORTATION DATE OF SHIPPING/INSPECTION INVENTORY DATE AND NUMBER OF RETURNED ARTICLES SHOPLIFTING PREVENTION PRICE POP SUPPORT FOR PERSON WITH POOR EYESIGHT DISPOSAL GARBAGE CLASS MISCELLANIES PROPOSED MENUS	DATE OF DELIVERY/INSPECTION TERM ON EXHIBIT TIME LIMIT EXPIRATION WARNING DISCOUNT SALE STARTING DATE STOCKING TEMPERATURE INVENTORY AND TERM OF STOCK ACCOUNTING CALERIE NUTRITIVE INGREDIENTS FORBIDDEN INGREDIENTS DISPOSAL GARBAGE CLASS MISCELLANIES PROPOSED MENUS	STORAGE INVENTORY QUANTITY WARNING OF EXPIRATION OF RELISHABLE TERM ORDER COOKING COOKING TIME COOKING METHOD(COOKING DEVICE, OVEN, COOKING DEVICE AND OVEN) CALORIE NUTRITIVE INGREDIENTS FORBIDDEN INGREDIENTS DISPOSAL GARBAGE CLASS MISCELLANIES PROPOSED MENUS	DISCOVERY OF WRONG CLASSIFICATION RECYCLING ROUTE
			*LINKAGE BY NETWORK (CONFIRMATION OF DOMESTIC INVENTORIES BY SELLER)	

FIG.4

